

ROAST TURKEY



Ingredients:

1 12-pound turkey (thawed if frozen)
 12 sprigs fresh thyme
 2 medium onions (cut into wedges)
 2 tablespoons unsalted butter
 (room temperature)
 Kosher salt
 2 carrots (cut into 2-inch pieces)
 2 celery sticks (cut into
 2-inch pieces)
 1 cup low-sodium chicken
 broth (*optional)

Wine pairing:

Chateau Vieux Cassan,
 Bordeaux

Instructions:

1. Preheat oven to 190°C. Working on a baking sheet, remove the giblets and neck from the cavity. Discard the giblets, but keep the neck.
2. Using paper towels, pat the turkey dry. Stuff the turkey with the thyme and half the onions.
3. Tie the legs together using kitchen twine. Tuck the wing tips beneath the body to prevent them from burning.
4. Rub butter all over the turkey and season with one teaspoon of salt, making sure you reach all the crevices, especially around the legs and wings. Be careful not to tear the delicate skin.
5. Place the turkey neck, carrots, celery, and remaining onions in a large roasting pan. Put a roasting rack in the pan and then place the turkey on top of it.
6. Roast the turkey, basting every 30 minutes with the pan juices.
7. If the turkey begins to darken and there's still a long way to go before it's cooked, tent it loosely with foil. Keep an eye on the greens; if the vegetables begin to scorch, add some broth to the pan.
8. Continue roasting the turkey until the thickest part of the thigh registers 75°C, 2 and a half to 3 hours.
9. Tilt the turkey to empty the juices into the pan. Transfer the turkey to a carving board, tent with foil, and let it rest for at least 25 minutes.